

## WEST Search History

DATE: Monday, June 14, 2004

### Hide? Set Name Query

### Hit Count

*DB=PGPB,USPT,USOC,EPAB,JPAB,DWPI,TDBD; PLUR=YES; OP=OR*

<input type="checkbox"/>	L7	L3 and ((catalase same cabbage) and (acid or acidify or acidification))	2
<input type="checkbox"/>	L6	L3 and (catalase same cabbage) and (grind\$ or puree)	1
<input type="checkbox"/>	L5	L4 and (catalase near cabbage)	0
<input type="checkbox"/>	L4	L3 and (catalase same cabbage)	2
<input type="checkbox"/>	L3	L2 and catalase	33
<input type="checkbox"/>	L2	L1 and juice\$	1047
<input type="checkbox"/>	L1	cabbage\$	11416

END OF SEARCH HISTORY

DT Journal  
LA Russian  
SL English  
AB A method for determination of vitamin C in canned food is described,  
based

on reduction of dehydroascorbic **acid** to ascorbic **acid** with cysteine and subsequent titration with 2,6-dichlorophenolindophenol in the presence of formaldehyde at a pH close to zero (to eliminate the effect of extraneous reducing substances and sulphhydryl compounds). Results, covering total vitamin C, ascorbic **acid** + reductones, reductones, ascorbic **acid**, dehydroascorbic **acid**, and ratios of dehydroascorbic **acid** to ascorbic **acid** and total vitamin C, are tabulated for 1-3 samples of the following canned products: tomato paste, tomatoes, peppers (stuffed), peach compote, strawberry compote, orange juice, dried **cabbage** (kohlrabi), dried dog rose, dried potato, frozen peppers, frozen raspberries and frozen spinach **puree**.

CC A (Food Sciences)  
CT **ASCORBIC ACID; CANNED FOODS; VITAMIN C**

=> dis his

(FILE 'HOME' ENTERED AT 11:11:09 ON 14 JUN 2004)

FILE 'FSTA' ENTERED AT 11:11:23 ON 14 JUN 2004

L1 2716 S CABBAGE  
L2 33 S L1 AND (PUREE OR MASH)  
L3 8 S L2 AND (ACID OR ACIDIFY OR ACIDIFICATION)  
L4 0 S L3 AND CATALASE